



**ANDRETTI**  
WINERY  
NAPA VALLEY

**Rehearsal Dinner *or* Casual Family Dinner Packages**

*with* **Presto Azzurro Wood Oven Pizzas**  
*with* **Mavericks BBQ**  
*with* **Nora Cocina Espanola**  
*with* **Genova Delicatessen**

Event size: 30+ guests  
Available timeframe: 6:00 p.m.- 9:00 p.m.

\$165 - \$175 per guest  
*Includes of site fee, food & wine, furniture, linens, staff  
Tax (7.75%%) and gratuity (12%) are additional  
Call for available dates and exact pricing*

*Guests enjoy wine & appetizers in the Fountain Courtyard,  
selfies with fun props, socializing and lawn games,  
then a generous buffet of gourmet pizzas, seasonal salads,  
followed by assorted cookies & bars served in wine boxes*

**SAMPLE MENU 1**

**Angry prawns**, mini-meatballs and warm herbed olive appetizers

**Caesar salad**: romaine, Caesar dressing, parmesan & garlic croutons

**Panzanella salad**: grilled bread, sugar snap peas, grilled asparagus,  
frisee, arugula, champagne vinaigrette & burrata

**Margherita pizza**: tomato sauce, fresh mozzarella and basil

**Salsicci pizza**: Caggiano fennel sausage, red onion, tomato sauce and mozzarella

**Funghi pizza:** roasted mushrooms, taleggio cheese, roasted garlic & thyme

**Salumi pizza:** salami, kalamata olives, red onions,  
tomato sauce, oregano, fontina & mozzarella

**Pollo pizza:** Caggiano chicken sausage,  
sherry roasted onions, mozzarella & arugula

**Chocolate chip, peanut butter, ginger & snickerdoodle cookies**  
**Lemon and carmelita bars, brownies**

Aqua fresca & iced tea

***Villa Andretti Wines (1/2 bottle per guest)***

## **SAMPLE MENU 2**

### **Iberico Charcuterie Platter**

*corn fed Jamón Iberico, Jamón serrano,  
chorizo, lomo embuchado, paté de pollo*

### **Spanish Cheese Platter**

*manchego añejo, mahón curado, idiazábal,  
caña de cabra, dulce de membrillo*

### **Caprese skewers**

cherry tomato, mozzarella, basil leaf

### **Paella a la Marinera**

*gulf prawns, calamari, manilla clams, mussels,  
leeks, green peas, roasted garlic, sweet peppers*

### **Paella Mixta**

*chicken, chorizo, shrimp, green peas, roasted garlic, sweet peppers*

### **Paella de Setas**

*chanterelles, black trumpets, porcini, cremini mushrooms, sage, rosemary*

### **Ensalada de Naranja**

wild arugula, seasonal citrus, shaved fennel, fennel pollen, sherry vinaigrette

### **Crema Catalana**

*Creme brulée with fresh fruit*

Aqua fresca & iced tea

***Villa Andretti Wines (1/2 bottle per guest)***

### **SAMPLE MENU 3**

**BBQ Meatballs  
Stuffed Mushrooms**

**BBQ Beef Tri Tip  
Smoked Chicken  
Wood Fired Grilled Portabello**

**Tossed Green Salad**  
with baby greens, shredded carrots and cherub tomatoes,  
topped with homemade croutons and fresh buttermilk ranch dressing

**Wood Fired Grilled Asparagus**

**Pasta Salad**  
Penne pasta served with fresh broccoli, diced red onion,  
cherub tomatoes and feta cheese in a savory vinaigrette

**Cowboy Beans**  
Oven baked and topped with bacon for an incredible BBQ tradition

**Roasted Garlic Mashed Potatoes**  
Roasted Gilroy garlic cloves in classic mashed potatoes

Fresh strawberry lemonade  
Iced tea & aqua fresca

Chocolate Chunk Cookies

***Villa Andretti Wines (1/2 bottle per guest)***

***For additional information and to determine availability, contact:***

**Christina Andrews, manager**  
*Events & Hospitality*

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